



The Raj

# Starters

<b>LAMB SHEEKH KEBAB</b>	<b>R68.80</b>
Cigarillos of lamb mince, mildly spiced with the garam masala of cinnamon, cardamoms and cloves. Mounted on skewers, then cooked to perfection in the tandoor.	
<b>TANDOORI LAMB CHOPS (3 chops in a portion)</b>	<b>R124.80</b>
Pepper kissed lamb cutlets, tenderised with raw papaya and a marinade of cloves, nutmeg, cardamoms and yoghurt. Grilled in the tandoori oven.	
<b>MURGH MALAI TIKKA</b>	<b>R74.80</b>
Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, grilled in the tandoor.	
<b>CHICKEN TIKKA</b>	<b>R74.80</b>
Boneless chicken pieces marinated in yoghurt and spices then grilled in the tandoor.	
<b>TANDOORI MACCHLI</b>	<b>R108.80</b>
Kingklip pieces marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and Vinegar, then cooked in the tandoori oven.	
<b>TANDOORI PRAWNS</b>	<b>SQ</b>
Prawn tails marinated in a citric blend of lemon juice, ajwain and garam masala. Grilled golden in the tandoori oven	
<b>PANEER TIKKA</b>	<b>R79.80</b>
Home-made Indian cheese marinated in spicy sauce and grilled with cubes of onion, tomato and green pepper.	
<b>ONION PAKORA</b>	<b>R42.80</b>
Crunchy, spicy and heavenly onion chilli bites	
<b>MIXED VEGETABLE TIKKI</b>	<b>R58.80</b>
Fresh vegetables flavoured with roasted cumin and fresh coriander, fried golden brown.	
<b>SAMOOSAS (Lamb / Chicken / Cheese and Corn / Punjabi)</b>	<b>R48.80</b>
A delicately home-made favourite served with tamarind chutney.	

10% SERVICE CHARGE WILL BE ADDED ON FINAL BILL OF 6 GUESTS OR MORE



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# Chicken

## **CHICKEN TIKKA MASALA**

**R114.80**

Boneless pieces of chicken cooked in the Tandoori oven, and then simmered in a creamy onion and tomato gravy, flavoured with fenugreek seeds and cardamoms.

## **MURGH SHAHI KORMA**

**R114.80**

Chicken cooked in a mild creamy cashew nut and yoghurt gravy, flavoured with saffron and garnished with nuts.

## **BUTTER CHICKEN**

**R114.80**

Marinated pieces of chicken breast cooked in a butter and creamy tomato gravy. Garnished with a touch of fresh cream.

## **MURGH BHOONA**

**R114.80**

Pieces of chicken cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.

## **CHICKEN VINDALOO**

**R114.80**

Boneless chicken cooked in mixture of hot red chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.

## **MURGH MADRAS**

**R114.80**

Chicken pieces cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

## **CHICKEN KARAI**

**R114.80**

Chicken pieces cooked with onion, green pepper, and tomatoes sautéed with freshly crushed spices.

## **CHOOZE KA KURCHAN**

**R114.80**

Shredded chicken pieces cooked in traditional onion and tomato gravy.

## **TANDOORI CHICKEN**

**R148.80**

Chicken marinated in lemon juice, ginger paste, yoghurt and spices, then grilled in the Tandoori oven, served with saffron rice and sambal salad.

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# Lamb

## KERELY LAMB

**R158.80**

Lamb shank sautéed with whole garam masala, ginger and garlic then cooked in onion and tomato gravy on a slow fire.

## LAMB CHOPS MASALA

**R148.80**

Tender pieces of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection. Garnished with coriander and ginger.

## ALL DISHES BELOW ARE PRICED AS FOLLOWS :

**off the bone R148.80**  
**on the bone R128.80**

## LAMB ROGANJOSH

Tender pieces of lamb cooked in brown onion paste with whole garam masala, chopped tomatoes, mixed spices and yoghurt. Garnished with fresh coriander.

## DAHL GOSHT

Tender pieces of lamb cooked with lentils, red chillies, cumin seeds and garlic.

## BHOONA GOSHT

Tender pieces of lamb cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in a yoghurt, onion and tomato gravy.

## LAMB VINDALOO

A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.

## SAAG GOSHT

Tender pieces of lamb cooked in spinach gravy and spices. Tempered with cumin seeds and garnished with a touch of fresh cream.

## KALIYA KESAR

Traditional Indian Royal lamb curry cooked in mildly spiced creamy gravy, coconut milk and cashew nut paste. Garnished with nuts.

## LAMB MADRAS

Lamb cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.

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# Seafood

## **PRAWN MASALA**

Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices. Garnished with fresh coriander.

SQ

## **PRAWN MALAI**

Prawns cooked in a mildly spiced creamy and cashew nut gravy finished with almonds and flavoured with saffron.

SQ

## **PRAWN BHOONA**

Prawns cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.

SQ

## **PRAWN MADRAS**

A Southern Indian style of prawn curry, cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.

SQ

## **CHEFS SPECIAL**

A delectable combination of prawns and chicken fillets cooked in a mixture of spices and tomato gravy garnished with fresh coriander.

SQ

## **MACCHLI PEPPER FRY**

Fish pieces cooked with crushed pepper simmered in a toasted brown onion and tomato gravy with a tempering of mustard seeds, curry leaves and whole red chillies.

**R138.80**

## **FISH MALABHAR**

Fish pieces cooked in a ground mixture of fresh coconut, chilli, coriander, cumin seeds, somph, mustard seeds, garlic and curry leaves.

**R138.80**

## **GOANESE CRAB CURRY**

Crab pieces in the shell, cooked in tomato gravy with mixed spices. Garnished with fresh coriander and A touch of fresh cream.

**R148.80**

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# Vegetarian

LIMITED TO SEASONAL VEGETABLES

<b>DAHL MAKHNI</b>	<b>R98.80</b>
Black lentils cooked overnight on a slow fire with herbs and sun dried spices. Finished with fresh cream and butter.	
<b>TADKA DAHL</b>	<b>R98.80</b>
Yellow lentils tempered with garlic and cumin seeds. Garnished with fried chilli.	
<b>CHANNA MASALA</b>	<b>R98.80</b>
Chickpeas cooked in a masala of onions, tomatoes, chilli and ginger.	
<b>PALAK PANEER</b>	<b>R118.80</b>
Home-made cottage cheese cooked with spinach, tempered with garlic and cumin and garnished with a touch of cream.	
<b>PANEER MAKHNI</b>	<b>R118.80</b>
Home-made cottage cheese simmered in a spicy tomato and creamy butter gravy.	
<b>PANEER SIMLA MIRCH</b>	<b>R118.80</b>
Home-made cottage cheese cooked with green pepper, onions and tomato in a spicy gravy.	
<b>PANEER BHURJI</b>	<b>R118.80</b>
Home-made cottage cheese scrambled with fresh vegetables and spices.	
<b>SUBZ MELA</b>	<b>R98.80</b>
A melange of mixed vegetables cooked in a spicy tomato gravy finished with fenugreek. Garnished with fresh cream.	
<b>MUTTAR MUSHROOM</b>	<b>R98.80</b>
Peas and mushroom cooked in a brown gravy with a touch of garam masala and cream.	
<b>GOBI MUTTAR</b>	<b>R98.80</b>
Cauliflower and peas simmered in a tomato and onion gravy with ginger, garlic and a touch of garam masala.	
<b>MAKAI DHINGRI</b>	<b>R98.80</b>
Sweet corns and mushrooms cooked in a tomato and onion gravy.	
<b>SAAG ALOO</b>	<b>R98.80</b>
Diced potatoes cooked in a spinach gravy, tempered with garlic and cumin.	
<b>BOMBAY ALOO</b>	<b>R98.80</b>
Potato cubes tossed with brown onion, cumin seeds and amchoor.	
<b>ALOO MUTTAR</b>	<b>R98.80</b>
Peas and potato cooked in home-style traditional gravy.	

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# Biryani

## SHAI MURGH BIRYANI

Pieces of chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs. Served with mixed Raita.

R138.80

## NIZAMI GOSHT BIRYANI

Pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with aromatic oil and fresh herbs. Served with mixed Raita.

off the bone

R158.80

on the bone

R128.80

## NAWABI JHINGA BIRYANI

Prawns cooked with fragrant basmati rice on a slow heat and drizzled with aromatic oil and fresh herbs. Served with a mint Raita.

R168.80

## SUBZI KI BIRYANI

Vegetables cooked with fragrant basmati rice and aromatic spices. Served with mixed Raita.

R128.80

# Salad

## GARDEN GREEN SALAD

Cucumber, tomato, mixed peppers and red onion, served on bed of lettuce. Garnished with feta cheese, olives and tossed with herb dressing.

R58.80

## SAMBAL SALAD

Finely chopped tomato, cucumber and onion spiced with chat masala.

R28.80

## KACHUMBER SALAD

Julienne strips of cucumber, carrots, onion, tomato and green pepper tossed in lemon juice and olive oil. Garnished with fresh coriander.

R48.80

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# Rice

<b>BASMATI</b>	Fragrant Steamed Basmati Rice	<b>R21.80</b>
<b>PEAS PILAU</b>	Basmati Rice Cooked And Tempered With Fresh Peas	<b>R28.80</b>
<b>SAFFRON PILAU</b>	Basmati Rice Flavoured With Saffron	<b>R28.80</b>
<b>JEERA PILAU</b>	Basmati Rice Tempered With Cumin Seeds	<b>R28.80</b>

# Naan

<b>PLAIN NAAN</b>	Unleavened Traditional Bread, Fresh From The Oven	<b>R18.80</b>
<b>BUTTER NAAN</b>	Naan Brushed With Ghee (Indian Butter)	<b>R22.80</b>
<b>GARLIC NAAN</b>	Naan Topped With Garlic And Brushed With Butter	<b>R23.80</b>
<b>CHILLI NAAN</b>	Traditional Naan Topped With Chopped Chillies	<b>R23.80</b>
<b>ROGANI NAAN</b>	Naan Topped With Sesame Seeds	<b>R23.80</b>
<b>RAJ PESHWARI NAAN</b>	Sweet Naan Stuffed With Sultanas And Cashew Nuts	<b>R42.80</b>

# Roti

<b>TANDOORI ROTI</b>	Whole wheat bread	<b>R21.80</b>
<b>BUTTER ROTI</b>	Whole wheat Tandoori roti brushed with butter	<b>R23.80</b>
<b>ROOMALI ROTI</b>	Home-made thinly rolled bread	<b>R26.80</b>

# Paratha

<b>LACCHA PARATHA</b>	White bread made in layers, brushed with butter	<b>R31.80</b>
<b>PUDHINA PARATHA</b>	Brown bread made in layers topped with mint	<b>R31.80</b>
<b>ALOO PARATHA</b>	Naan stuffed with spicy potatoes	<b>R42.80</b>

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# *Accompaniments*

<b>PLAIN YOGHURT</b> Home-made yoghurt	<b>R28.80</b>
<b>CUCUMBER RAITA</b> Home-made yoghurt with freshly sliced cucumber	<b>R34.80</b>
<b>MIXED RAITA</b> Chopped tomato, onion and cucumber mixed in yoghurt	<b>R34.80</b>
<b>MINT AND CORIANDER RAITA</b> Home-made yoghurt with fresh mint and coriander leaves	<b>R34.80</b>
<b>PLAIN PAPADUM</b> Tandoori roasted papadum	<b>R10.80</b>
<b>PICKLES</b> Home-made lemon pickle	<b>R14.80</b>
<b>ONION AND CHILLI</b> Sliced onion rings with green chillies and lemon	<b>R14.80</b>
<b>SWEET FRUIT CHUTNEY</b> Sweet peach chutney	<b>R18.80</b>
<b>CHOPPED CHILLI</b> Fresh chopped chilli	<b>R8.80</b>
<b>FRIED CHILLI</b> Deep fried garden fresh chilli, topped with chaat masala	<b>R14.80</b>
<b>TAMARIND CHUTNEY</b> Home-made tamarind chutney	<b>R16.80</b>
<b>HOT CHILLI CHUTNEY</b> Home-made chilli chutney	<b>R16.80</b>

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# Dessert

Desserts and sweets have always been an integral part of Indian cuisine, with milk based desserts being a predominant feature. An astounding variety of sweets is available from different parts of the country. While they may be a little bit over sweet to Western palates, a small portion of those exquisite desserts is the perfect ending to every meal. It is worth remembering that most Indian sweets are an aid in digestion and are normally consumed after spicy meals. Many of them are made with fruit, nuts, spices and milk. Coconut is a natural ingredient for a sweet dish. Indian desserts are often decorated with cardamom, raisins, almonds, pistachios, cashew nuts and fruit.

<b>GULAB JAMUN</b>		<b>R48.80</b>
The RAJ's homemade milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup		
<b>GAJAR HALWA</b>		<b>R48.80</b>
Traditional Indian carrot pudding, served warm and enhanced with nutmeg, mace and cardamom		
<b>KULFI</b>		<b>R58.80</b>
Reduced milk condensed to perfection. A homemade saffron scented, creamy Indian ice- cream		
<b>RICE KHEER</b>		<b>R48.80</b>
Rice cooked in full cream milk, flavoured with saffron and elachi, garnished with sliced pistachio		
<b>LINDT ERUPTION</b>	<b>2pc R38.80</b>	<b>4pc R68.80</b>
Lindt balls wrapped in dim sum pastry, served hot with cream		
<b>TRIO OF ICE- CREAM</b>		<b>R38.80</b>
Vanilla, Chocolate and Strawberry balls		

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